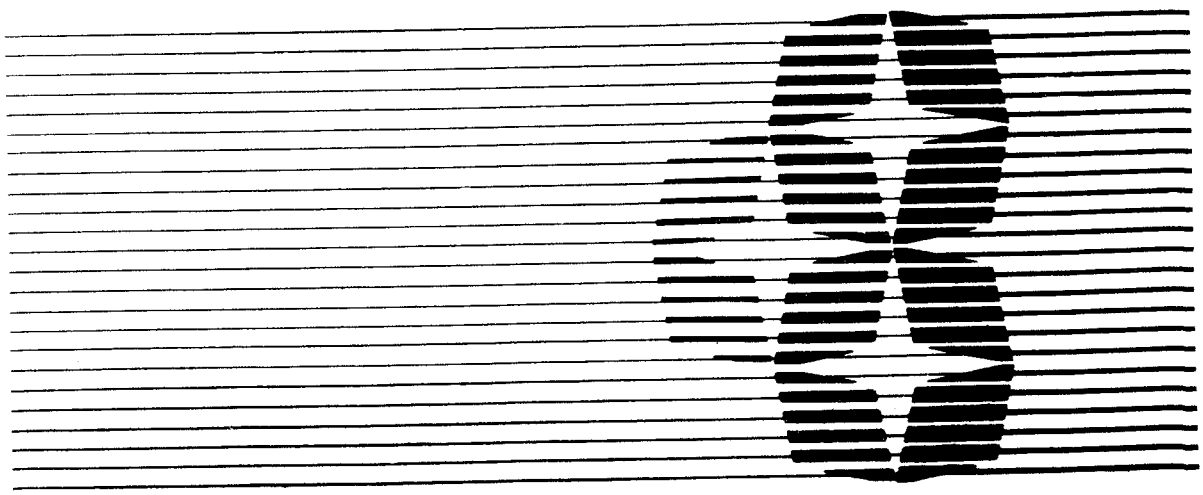
SAMSUNG

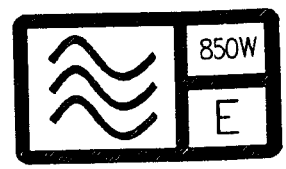
OPERATION GUIDE

MICROWAVE OVEN M8145

0.8 cu.ft 23 l.



The electric output of this microwave oven is 850 watts.



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Before Using Microwave Oven

Congratulations on the purchase of your new Microwave Oven. To get the best results from your oven:

1) **Plesase Read This Book Completely**
Your new microwave oven is easy to set up and is designed to operate simply and reliably. It is a highly sophisticated electronic product with many advanced features. To take full advantage of this appliance, please read this owner's manual carefully.

2) **Record the model and serial numbers and the date purchased.**
The number is on a label attached as shown in the Feature Diagram(page 5). Please refer to the model and serial numbers in any correspondence or service calls concerning your microwave oven.

Model number _____

Serial number _____

Date purchased _____

Also keep your receipt with this book in case you need warranty services.

TECHNICAL SPECIFICATION

Power Source	: 240V ~ 50Hz
Power Consumption	: 1400W (6.5A)
Output	: 850W*(IEC-705)
Operating Frequency	: 2,450MHz
Outside Dimensions	: 496 x 324 x 382 (mm) (W x H x D)
Oven Cavity Dimensions	: 310 x 225 x 330 (mm) (W x H x D)
Net Weight	: Approx. 18.5kg
Oven Capacity	: 0.8cu.ft (23 litre)

Because we continually strive to improve our products, specifications are subject to change without notice.

* This measurement is based on the International Electrotechnical Commission's standardised method for measuring output power.

PRECAUTIONS TO AVOID POSSIVBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

(a) **Under no circumstances should any attempt be made** to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.

(b) **Do not place any object between the oven door and front face**, or allow food or cleaner residues to accumulate on sealing surfaces.

Ensure that the door and door sealing surfaces are kept clean by wiping after use with first a damp cloth and then a final wipe with a soft dry cloth.

(c) **The microwave oven should not be operated if it** has sustained damage to the door or door sealing area until it has been repaired by a qualified service technician.

In particular it is important that :
1. The body of the oven is not distorted or bent which may give rise to the door sealing surfaces not presenting a flat sealing surface to the closed door.
2. the oven door closes properly and that there is no damage or deterioration to :
   (1) The door, door seals, or sealing surfaces
   (2) The door hinges (broken or loose)

(d) **It is dangerous for anyone other than a qualified microwave service technician** to perform repair services.

If you are in any doubt about the condition or operation of the door or sealing surfaces on your microwave oven, then the unit should not be operated until it has been examined and tested by a qualified microwave service engineer.

Important Safety Instructions

1. Do not use metal cookware or dinnerware with a metal trim. Arcing can occur damaging the oven and the dish.
2. Do not use any metal such as a fork or metal skewer, as arcing can occur.
3. Do not place capped bottles or food in vacuum-tight containers or sealed jars in the oven. This includes air tight foods such as eggs or nuts in their shells. They may explode when heated.
4. Do not wrap foods in aluminium foil for cooking. Microwaves cannot penetrate metal, therefore, no cooking will take place. Small amounts of foil may be used to shield food areas from overcooking when called for in some recipes.
5. Do not heat up oil or fat for deep fat frying. The temperature of the oil cannot be controlled and it may overheat.
6. Do not cook eggs in the shell. Pressure will build up inside the shell causing it to burst (even after it has finished cooking). Do not reheat eggs unless they are scrambled. Puncture the yolk before cooking.
7. Pierce the skins of potatoes, tomatoes and other such foods before cooking.
8. Do not use wire twist-ties on paper and plastic bags. They can arc, become hot and can cause a fire. Replace them with string or a strip of plastic.
9. Do not put popcorn in the microwave oven unless you use popcorn labelled for use in microwave ovens.
10. If food begins to pop in the oven, it may be an indication that food is overheating.
11. Plastic food storage bags, except boilable and oven type bags, are not recommended for microwave cooking, as heat from the cooked food will melt the bags.
12. Take care when removing dishes from the cooker. Some dishes absorb more microwave energy and may be hot to touch. Heat transfer from the food to the dish may also make dishes hot to touch and oven gloves should be used.
13. Do not operate the oven without food in the cavity as this may result in damage to the unit. When the oven is not in use it is a good idea to leave a glass of water in it. The water will safely absorb the microwave energy if the oven is operated accidentally.
14. Liquids may be heated and boiled in a microwave oven, however, care should be taken when removing the hot liquid after heating. When warming up liquids, put generally a teaspoon or similar into the liquid additionally to avoid the so called delayed boiling.

CAUTION

The liquid should be left in the oven for at least 20 seconds after the oven has been switched off to allow the temperature to equalize. Liquids should be stirred before and at least once during heating. Failure to observe this precaution could result in a liquid coming to boil as you are handling it, boiling up out of its' container with the resultant danger of scalding. In the event of scalding, follow these FIRST AID instructions: Immerse hand in cold water for at least 10 minutes. Cover with clean, dry dressing. Do not apply any creams, oils or lotions.

15. Heating Baby Foods
    Do ensure that when a microwave oven is used to prepare baby foods, and in particular milk, the following precautions are observed.
    a. A standing time is allowed before testing for temperature. Failure to observe this could result in milk or baby food that is so hot that it will scald baby's mouth.
    b. Narrow neck bottles can burst violently if overheated in a microwave oven and great care must be taken when warming milk in such a bottle.
    c. It is most important that the teat of baby's bottle should be removed before it is put in the oven. Failure to do this may result in the bottle bursting if it is overheated.
16. Remove plastic wrapping from food before cooking or defrosting. Note, however, that in some instances the cooking instructions say that the food should be covered with plastic film before heating or cooking. In this case, it is important that the plastic film used is of the type suitable for use in microwave cookery. Be particularly careful when removing glass covers and cling film from cooked dishes, as steam builds up and can cause nasty burns to the hands and arms if caution is not taken.
17. It is a sensible precaution to check your cooking settings before leaving the oven unattended. If certain foods are cooked for an excessive period, they may ignite and cause damage to the oven.
18. Do not leave a conventional meat thermometer in the food during cooking. Always remove the food from the oven before testing with the thermometer and then ensure that the thermometer is not put into the oven if the food needs a further cooking period.
19. Do not dry wet paper in the microwave oven or use newspaper in the oven.
20. Do not use re-cycled paper products in the microwave oven. Re-cycled paper can contain metal particles which could cause arcing and fire.
21. Do not dry clothes in the microwave oven.

Important Safety Instructions

22. Stand away from the oven when opening oven door. The hot air or steam which escapes can cause burns to hands, face and / or eyes.

23. Keep oven vent ducts unobstructed.

24. Keep oven free from grease build-up.

25. Do not leave children alone. Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.

26. Don't allow anyone to climb, stand or hang on the door. They could damage the oven.

27. CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE AN OVEN - CHILDREN CLIMBING ITEMS COULD BE SERIOUSLY INJURED.

28. Wear proper clothing. Loose fitting or hanging garments should never be worn while using the appliance. Flammable material could be ignited if brought in contact with hot heating elements and may cause severe burns.

29. Never use your appliance for warming or heating the room.

30. Do not store flammable materials in the oven.

31. Do not let cooking grease or other flammable materials accumulate in the oven or near it.

32. If materials inside the oven should ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at fuse or circuit breaker panel.

33. Do not touch or allow any object to cover the openings on the top of the outer case during cooking.

34. Do not hang clothes or paper over the back of the oven, Hot air being vented from inside the oven may cuse then to catch fire

35. Do use oven glove when handling cookingware.

Installation & Wiring Instructions

Installation

1. **Locate the oven on a flat and stable surface.**
   Do not operate oven when condensation appears on the outside of the oven. This indicates the room humidity is too high. Free air flow around the oven is important. Do not place oven in a hot or damp location (i.e., near gas or electric ranges or other heat generating equipment).
2. **Do not block Air Vents.**
   All air vents should be kept clear during cooking. If air vents are covered during oven operation the oven may overheat. In this case, a thermal sensitive safety device automatically turns the oven off. The oven will be inoperable until it has cooled sufficiently. A space of at least 10 cms should be allowed between the oven and a wall, to allow for sufficient cooling during operation.
3. **Remove all the packing materials** from the inside of the oven and set the oven tray and roller ring in place. Check rotation of the tray after starting oven. It may not be able to turn because of an oversize dish or overweight food.
4. **Wipe interior and door seal** with a damp cloth before using.
5. **Plugging in.**
   This microwave oven may already be fitted with a moulded 3 pin plug which plugs into a standard 240volt 50 hertz AC earthed mains outlet.

   If this appliance is not fitted with a plug ensure you follow the wiring instructions on this page.

Moulded plug

Before plugging in the appliance, ensure that the fuse and fuse cover are fitted to the plug.
A 13 amp fuse must be used and it must comply to British standard BS 1362

WARNING

Ensure that the plug and power cord are not damaged before use.

If you have any reason to remove the moulded plug from this appliance, immediately remeve the fuse and dispose of the plug.

Do Not connect the plug to a mains outlet under any circumstances as there is a danger of shock hazard.

Circuits
Your microwave oven should be operated on a separate circuit from other appliances. Failure to do this may cause the circuit breaker to trip, the fuse to blow, or the food to cook more slowly.

Voltage Warning
The voltage used must be the same as specified on this microwave oven. Using a higher voltage may result in a fire or other hazards causing oven damage. Using low voltage will cause slow cooking. The manuafacturer is not responsible for damage resulting from the use of this microwave oven with a voltage or amperage fuse other than those specified.

Wiring Instructios

WARNING THIS APPLIANCE MUST BE EARTHED.

This appliance must be earthed. In the event of an electrical short circuit, earthing reduces the risk of electric shock by providing an escape wire for the electric current. The appliance is equipped with a mains lead which includes an earth wire for connecting to the earth terminal of your mains pulg. The plug must be plugged into an outlet that is properly installed and earthed.

IMPORTANT The wires in this mains lead are coloured in accordance with the following code:

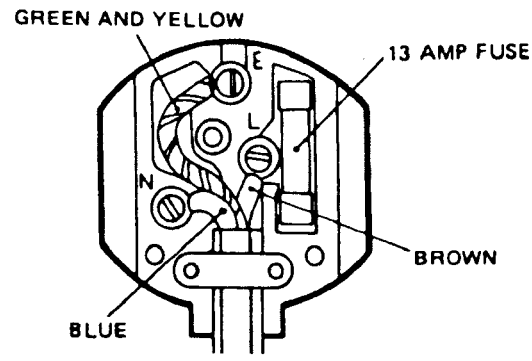
Green - and - yellow: Earth
Blue: Neutral
Brown: Live

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings indentifying the terminals in your plug, proceed as follows.

connect the green-and-yellow wire to the terminal in the plug marked with the letter E or the earth symbol ⏚ or coloured green or green-and-yellow.

Connect the blue wire to the terminal marked with the letter N or coloured black.

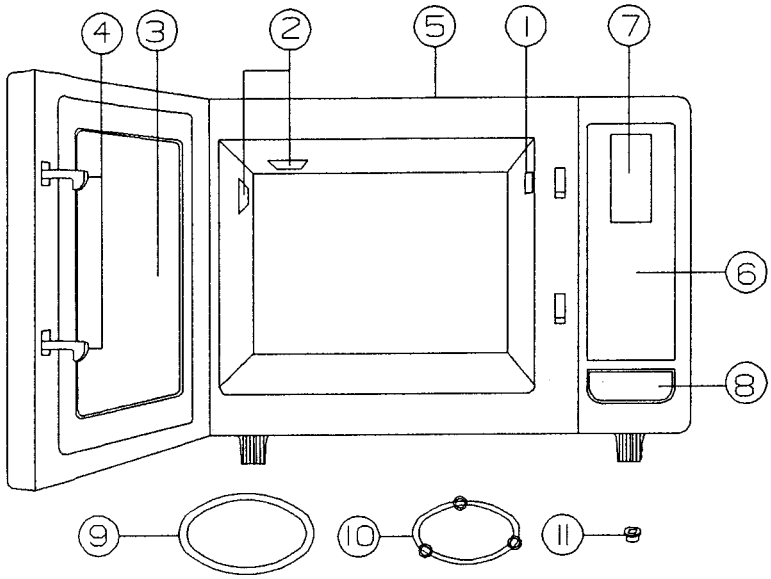
Connect the brown wire to the terminal marked with the letter L or coloured red.



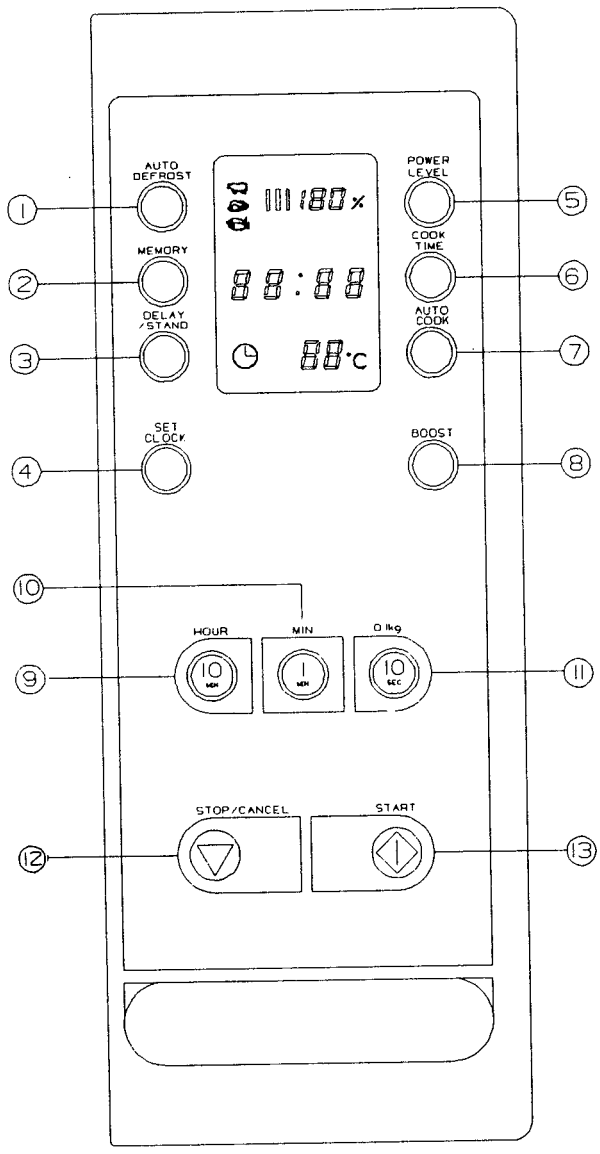
IMPORTANT
Consult a qualified electrician or service man if in doubt about any of these instructions.

The manufacturer of this oven will not accept any inability for damage to persons or material for non observance of these requirements.

Features & Control Panel



1. Oven Lamp
2. Ventilation Openings
3. Oven Door with see-through window
4. Door Latches & Safety Interlocks
5. Model No. & Serial No.
6. Control Panel
7. Display
8. Door Open Button
9. Oven Tray
10. Roller Ring
11. Coupler



(M8145)

1. Auto Defrost pad (see pages 6-7)
2. Memory pad (see page 11)
3. Delay/Stand pad (see page 12)
4. Set Clock pad (see page 6)
5. Power Level pad (see page 12)
6. Cook Time pad (see page 8)
7. Auto Cook pad (see pages 9-10)
8. Boost pad (see page 12)
9. 10MIN, Hour (Clock) pad
10. 1MIN, MIN(Clock) pad
11. 10sec, 0.1kg pad
    (weight for Auto Defrost//Auto Cook)
12. Stop/Cancel pad
13. Start pad

Operation Guide

Operation Check

Examine the new oven for any evidence of shipping damage. Check the operation when you unpack the unit and at any time you are not sure the oven is working properly.

1. Plug in the appliance.
2. Place oven tray inside the oven cavity.
3. Place a cup of water on the oven tray.
4. Close the door.
5. Touch the COOK TIME pad.
6. Set Time for 2 to 3 minutes and press START pad. (oven light turns on.)
7. After 2 to 3 minutes, the oven will turn off. (oven light turns off.)
8. If oven is operating normally, the water should be boiling.

NOTE: If lower cooking power(example:50%) is selected, it will take longer for the water to boil.

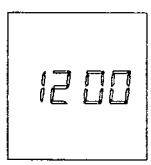
Electronically advanced, yet simple to operate the Control Panel enables you to program your microwave oven with a gentle press of the finger. An audible beep indicates that the entry has been acknowledged and accepted.

When the oven is first plugged in, the display window will show all the indicators. The first thing to do is to set the correct time of day. If power is interrupted the time of day needs to be reset. The oven memorizes the time of day while cooking and displays the correct time of day when cooking is completed.

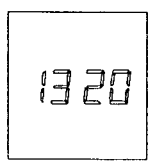
Clock Setting

To set the time of day
Example: 13:20

Step 1. Touch the SET CLOCK pad to set the clock.



Step 2. Touch the pads (HOUR, MIN) sequentially to register the time of day.



Step 3. Touch the SET CLOCK pad to start the clock.

Once set, the clock will keep the time of day on the display until the first step of a programme sequence is entered, e.g. COOK TIME. On completion of the programme the time of the day will reappear on the display.

NOTE: To reset the time of day, touch the pads (HOUR, MIN) and enter step 3 above. The clock is 24 hour system.

Auto Defrost

AUTO DEFROST automatically sets the power level and defrosting time for meat, poultry and fish. All you have to do is select the AUTO DEFROST food category from 1 to 8, and enter the weight.

Weights are entered in tenths of a kilogramme up to 2.0kg.

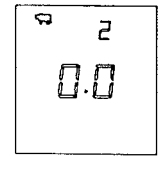
AUTO DEFROST is not suitable for food types other than these shown in the chart on page 7.

DEFROSTING TIPS:

- For best defrosting results, plase food on a low plastic defrosting rack (not supplied), or upturned plate.
- Turn food several times during defrosting.
- Break up separate pieces as they defrost.
- When the AUTO DRFROST programme ends, wrap the food in foil and let it stand to complete the defrosting process. Standing times depend on the type and weight of the food. For example, a 0.5kg beef joint may require 20-30 minutes.
- Always check that meat, poultry and fish are thoroughly defrosted before cooking.

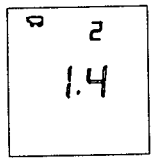
Example: Auto defrost a 1.4kg pork joint (code 2)

Step 1. Touch AUTO DEFROST pad twice.

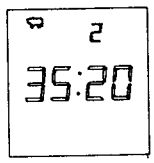


Operation Guide

Step 2. Touch the 0.1kg pad sequentially to enter the 1.4kg.



Step 3. Touch START pad



When the START pad is touched,microwave activity starts. Oven light turns on.
Oven will operate automatically according to the selected weight of your meat or poultry or fish. AUTO DEFROST indicator stays on. The preprogrammed cooking time automatically appears and begins to count down.
When Auto Defrost cycle ends, the oven beeps four times and shuts off automatically. AUTO DEFROST indicator and oven light turn off. Time of day appears on the display.

During auto defrost, the oven will bleep ten times at the half way stage to remind you to turn the food over. This aids uniform defrosting. Auto weight defrost can be used for food ranging in weight from 0.2 to 2.0 Kg.

AUTO DEFROST GUIDE CHART

INDICATOR	CODE	RECIPES	COMMENT	WEIGHT
(MEAT)	1	BEEF JOINT	1. Shield corner-edge part with aluminium foil. 2. Place on the turntable/plastic rack lean side down. 3. After setting the weight, touch the START pad. 4. Turn over when beep sounds.	0.2 -2.0kg
	2	PORK JOINT		
	3	BEEF STEAK	1. Place on the turntable/rack in a single layer. 2. After setting the weight, touch the START pad. 3. Turn over when beep sounds. 4. Separate pieces and break up minced beaf as soon as possible.	
	4	PORK CHOPS		
	5	MINCED BEEF		
(POULTRY)	6	WHOLE CHICKEN	1. Shield chicken leg with aluminium foil. 2. Place on the turntable/rack in a single layer. 3. After setting the weight, touch the START pad. 4. Turn over when beep sounds.	* hundredths of a kg 0.2:0.18—0.25
	7	CHICKEN PORTIONS (Pieces, Breast)	1. Place on the turntable/rack in a single layer. 2. After setting the weight, touch the START pad. 3. Turn over when beep sounds.	0.3:0.26—0.35
(FISH)	8	FISH Whole fish Fish fillets Fish cutlets	1. shield the tail fo whole fish with aluminium foil. 2. Place on the turntable/rack in a single layer. 3. After setting the weitght, touch the START pad. 4. Turn over when beep sounds.	1.9:1.86~1.95 2.0:1.96~2.0

Operation Guide

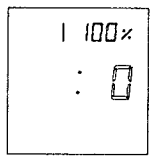
Time Cooking

To Cook Using the High Cooking Level and Time.

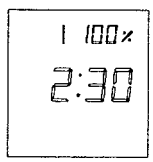
For best results many food items are cooked by using the "HIGH" setting (100% COOKING POWER). The cooking level control allows you to select the rate of cooking. Your oven will automatically operate at the "HIGH" level if you do not touch a power level pad. For other cooking levels, the desired setting must be entered.

Example: To heat 2 cups of water for 2 minutes 30 seconds at "HIGH" (100%)

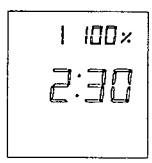
Step 1. Touch the COOK TIME pad. The clock time will disappear from the display.



Step 2. Touch the pads (1MIN pad twice, 10SEC pad three times) sequentially to enter the desired cooking time.



Step 3. Touch the START pad.



The cooking time will count down to zero second by second and the oven will automatically switch off. The time of day will appear on the display and the oven will bleep four times.

NOTE: 1. Should the power level pad be touched before setting the cooking time, after setting the cooking time or during the cooking cycle, the power level will be changed to the new setting.

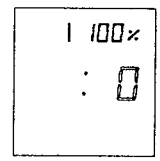
2. The cooking time count downs and microwave activity will stop when the door is opened during the cooking cycle. The remaining cooking time will be shown on the display. To resume cooking, close the door and touch the START pad. The cooking time will resume counting down second by second to zero.

To Cook at Levels Other Than "HIGH"(100%)

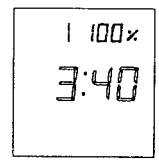
Certain foods give best results when cooked slower at a lower power level. Your COOK BOOK will indicate the recommended power level and cooking time for each recipe.

Example: To heat soup for 3 minutes 40 seconds at "MEDIUM HIGH"(70%)

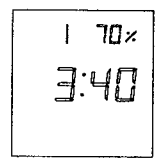
Step 1. Touch the COOK TIME pad. The clock time will disappear from the display.



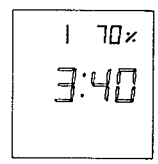
Step 2. Touch the pads (1MIN pad three times, 10SEC pad four times) sequentially to enter the cooking time.



Step3. Touch the POWER LEVEL pad three times.



Step 4. Touch the START pad.



The cooking time will count down to zero and then the indicators will go off, the oven will stop and the display will show the time of day.

NOTE: If you want to cook at levels other than "HIGH" should a POWER LEVEL pad be touched before setting the cooking time or during the cooking cycle, the power level will be changed to the new setting whenever you touch POWER LEVEL pad.

Operation guide

Multistage Cooking

Your oven can be programmed for up to three automatic cooking stages, switching from one cooking level to the other.

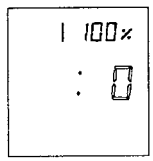
One-stage programming cooking

One stage cooking procedure is the same Cooking on page 8.

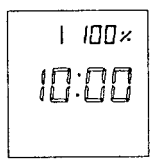
Two-stage programming cooking

Example: Cook roast beef for 10 minutes at "HIGH"(100%) then cook for 30 minutes at "MEDIUM HIGH" (70%)

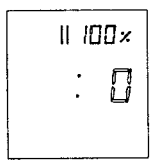
Step 1. Touch the COOK TIME pad. The clock time will disappear from the display, and high power (100%) will appear.



Step 2. Touch the pad (10MIN pad once) to enter the first cooking time.

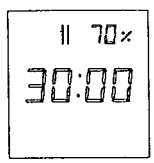


Step 3. Touch the COOK TIME pad again for stage two of the sequence.

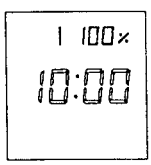


Step 4. Touch the pad (10MIN pad three times) to enter the second cooking time.

Step 5. Touch the POWER LEVEL pad three times for 70% power.



Step 6. Touch the START pad.



The cooking time will count down from 10 minutes to zero and then again from 30 minutes to zero.
Then the indicators will go off and the time of day will be displayed.

Three-stage programming cooking

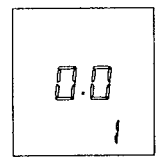
For three stage programming follow steps 1-5, and touch the COOK TIME pad for stage 3 of the sequence.

Auto Cook

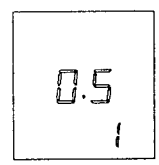
Auto cook funciton has eight pre-programmed cooking times. Every thing is automatic, neither cooking nor power levels has to be set.

Example: Auto Cook 1

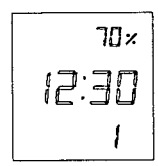
Step 1. Touch the AUTO COOK pad once.
The time of day disappears from the display and AUTO COOK indicator 1 light turns on.



Step 2. Touch the pad 0.1kg sequentially to enter the 0.5kg.



Step 3. Touch the START pad.



Microwave activity starts. Oven light turns on. The oven will operate automatically according to the selected Auto Cooking.
The programmed cooking time automatically appears and begins count down.
When Auto Cooking ends, the oven will automatically switch off. The time of the day will appear on the display and the oven will bleep four times.

NOTE: To select any Auto Cook programme, touch AUTO COOK pad 1-8 times depending on the code required (see chart on page 10).

Operation guide

AUTO COOK RECIPE CHART

CODE	RECIPES	WEIGHT	COMMENT
1	ROAST BEEF	0.4 ~ 1.5 kg	1. Place lean side up on a tray, dish or plastic rack. 2. Brush it with browning sauce, if desired. 3. Shield edge of roast beef with aluminium foil. 4. Turn it over during cooking.
2.	ROAST PORK	0.4 ~ 1.5kg	1. Place lear side up on a tray, dish or plastic rack. 2. Brush it with browning sauce, if desired. 3. Shield edge of roast pork with aluminium foil. 4. Turn it over during cooking.
3	ROAST CHICKEN	0.4 ~ 1.5kg	1. Place lear side up on a tray, dish or plastic rack. 2. Brush it with browning sauce, if desired. 3. Shield end part of leg with aluminium foil.
4	CHICKEN PORTIONS (Pieces, Breast)	0.4 ~ 1.5kg	1. Arrange pieces in a microwave-safe dish and cover them with wax paper or vented plastic wrap.
5	FISH Whole fish Fish fillets Fish cutlets	0.4 ~ 1.5kg	1. Arrange it on a shallow pie plate or casserole.. 2. Shield the head and narrow tail part of whole fish with foil. 3. Cover with microwave plastic wrap vented.
6	JACKET POTATOES	0.4 ~ 1.5kg =1 med size	1. Prick skin and wrap in kitchen paper (not recycled). 2. Position potatoes in star pattern on turntable. 3. After cooking, wrap in foil and allow to stand for 5 minutes before serving.
7	FRESH VEGETABLES Broccoli Cabbage, Wedge Carrot, Sliced Cauliflower Green peas Mushroom Potatoes Sweet potato Zucchini, Sliced	0.4 ~ 0.8kg	1. Put vegetables in microwave-safe cookware. 2. Add 1/4 to 1/2 cup water. 3. Cover with lid or plastic wrap vented.
8	FROZEN VEGETABLES Broccoli Carrot Cauliflower Corn Green peas	0.4 ~ 0.8kg	1. Put vegetables in microwave-safe cookware. 2. No additional water. 3. Cover with lid or plastic wrap vented.

Operation Guide

How To Use Cancel

To clear all programming before pressing START pad, press CANCEL if you want to stop the Microwave oven during cooking cycle, press CANCEL pad once.

The CANCEL pad acts as a stop/clear pad. If you want to clear all programs during cooking cycle, press CANCEL pad twice and the time of the day will show on the display.

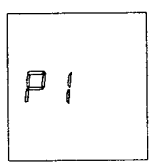
Memory Cooking

The cooking times and power levels for foods that are cooked frequently can be programmed and stored in the oven's memory. There are three separate memories, so three programs can be stored.

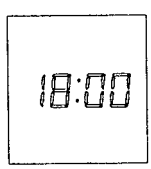
Memory Entry

Step 1. Set your cooking programme following the instructions given earlier. (e.g. see page 9 for multi-stage cooking and follow step 1 to 6)

Step 2. Touch the MEMORY pad.
Memory indicator P1 light turns on and blink.
If you want to store the P1 menory, you must touch the MEMORY pad once..



Step 3. Touch the START pad.
Your favourite recipe is now set and entered in the memory. Time of day appears on the display. (eg. 6:00 P.M.)

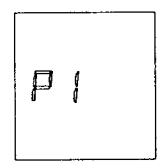


NOTE:
- If you do not wish to run the programme at this time, touch the STOP/CANCEL pad
- If you want to change the memory contents, you must repeat above steps 1-3.
- . To store a second programme or third, touch the MEMORY pad twice or three times. Then memory indicator P2(P3) appears on the display.
- COOK TIME programme can be stored in memory.
- . AUTO COOK, AUTO DEFROST, BOOST programme cannot be stored in memory.

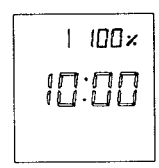
Memory Recall

Example: To use P1 memory.

Step 1. Touch the MEMORY pad once.
MEMORY indicator light turns on.



Step 2. Touch the START pad.



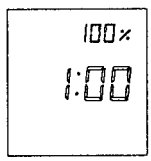
NOTE: If there is not a program stored in the P1 memory, the memory indicator will go on blinking and also START pad will not work.

Operation Guide

BOOST

BOOST control is designed to save reprogramming when extra cooking time is required.
Teh maximum cooking time is 99 minutes.

Step 1. Touch the BOOST pad.
The time of day disappears from the display and oven operates for one minute on full power.



NOTE: Whenever BOOST pad is touched, the cooking time will increase by one minute.
If you want to change the power level, touch POWER LEVEL pad.

When the cooking is completed, a signal will bleep four times and the time of day will reappear in the display.

Cooking will be stopped at any time by opening the door or touching the STOP/CANCEL pad.

Power Level Chart

Power Level	%	Power
WARM	10%	85W
LOW	20%	170W
DEFROST	30%	225W
MED. LOW	40%	340W
MEDIUM	50%	425W
SIMMER	60%	510W
MED.HIGH	70%	595W
REHEAT	80%	680W
SAUTE	90%	765W
HIGH	100%	850W

NOTE: When POWER LEVEL is set on other than HIGH power, intensity of oven light will vary. This is nomal and indicates that oven is operating correctly.

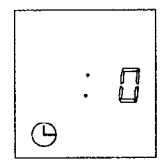
Delay/Stand Timer

This feature can be used three ways:
- As a kitchen timer (without microwaving).
- As a 'standing time' timer to incorporate standing time into a defrost or cooking programme.
- As a 99 minutes delay 'AUTO START' Timer.

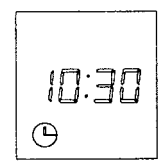
After defrosting, it will hold the food with the oven off for a predetermined time after which the oven will turn on again to cook with on (two or three stage programming).

(To use as a Kitchen Timer)

Step 1. Touch the DELAY/STAND pad.
The time of the day disappears and Delay/Sand indicator turns on.



Step 2. Touch the pad (10MIN pad once, 10 SEC pad three times) to enter the Delay/Stand time.



Step 3. Touch the START pad.
No microwave activity occurs, time only counts down second by second. When hold time ends, Stand Timer indicator on display disappear and will simultaneously appear time of the day, the oven will bleep four times.

NOTE:

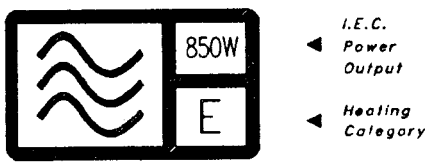
- If you use DELAY/STAND function in multistage cooking with Auto Defrost programme, it acts as standing time.
- If you use DELAY/STAND function only, it serve only as a timer.
- If you use DELAY/STAND function with time cook function, it can be used as a delay timer.
  Follow steps 1 and 2 above, then follow steps 1-3 (Timer cooking,on page 8). The oven will auto matically start ance it has counted down the minutes programmed in steps 1 and 2.
- The DELAY/STAND times will operate for up to 99 minutes 90 seconds.

Microwave Cooking Adivice

Cooking Instructions on Food Packaging

1. Microwave Symbols

On the front of your oven there is a microwave oven symbol, as shown below. This symbol has been introduced for your benefit when cooking or reheating packaged food.



Packaged food is also, increasingly, using a microwave symbol similar to the one below. When you see this

symbol on food packaging, the cooking instructions are based on either the I.E. C Power Output Rating or the Heating Categories A, B, C, D or E.

2. Cooking Instructions

The IEC Power Output rating is an internationally standardised rating, so all microwave manufacturers now use the same method of measuring power output.

If food packaging gives cooking instructions based on IEC Power ratings, set cooking times according to the IEC Power of your oven.

For example:
If the cooking insructions are based on a 650W oven, then you will need to reduce some cooking time for the M8145(850W)

Ready meals are now very convenient and popular meals. These are meals which are already prepared and cooked by the food manufacturer, and then forzen, chilled or vacuum sealed for long life.

Increasingly, heating times for such ready meals are being based on the Heating Categories A, B, C, D and E.

In this instance, simply match the heating category of your oven to the instructions on the food package, and set your timer accordingly.

For example:
If the heating instructions are 3 minutes on HIGH for a D category oven, then you will need to set your timer for less than 3 minutes on HIGH for the M8145 (E category).

IMPORTANT

Always remember that cooking instructions are intended only as a guide. If you have followed the instructions and the food is still not piping hot througout, simply return it to the oven and cook it until it is.

Microwave Cooking Adivice

Introduction

Many microwave cooking techniques are slmilar to those used in conventional cooking. Ohter techniques are necessary because of the unique way microwaves cook food. In microwaving, food should be arranged and handled to allow even exposure to microwave energy.
Use the techniques described here for best microwave results.

Stir foods such as casseroles and vegetables at intervals during microwaving to distribute heat evenly and speed cooking. Since food at the outside of the dish absorbs more energy, stir from outside to the centre.

Arrange unevenly-shaped foods such as chicken pieces or salmon steaks with the thicker, meatier parts toward the outside of the dish where they will recelve more microwave energy. To prevent overcooking, place delicate areas of foods such as asparagus tips toward the inside of the dish to receive less microwave energy.

Shield certain areas of food with small amounts of aluminum foil to prevent overcooking. Areas that may need shielding include quick-cooking parts of food such as the wing tips and leg ends of poultry, or areas that attract the most energy, such as the corners of square baking dishes.

Turn over foods like pork chops or baking potatoes midwary during the cooking time to expose all sides to equal amounts of microwave energy. Large foods such as roasts or whole cauliflower should also be turned over to promote even cooking.

Let foods stand to complete cooking after they are removed from the oven. This is an important microwave technique that allows the centre of foods such as cakes, whole vegetables and roasts to complete cooking without overcooking the outer areas. Large foods build up enough internal heat to continue cooking as they stand. The length of standing time depends on the density and surface area fo the food.
Place cooked food on a flat surface (counter top). Cover with foil or utensil lid.

Effects of Food Charateristics on Microwaving

Piece size. Small pieces cook faster than large ones. Pieces which are similar in size and shape cook more evenly. With large pieces of food, reduce the power setting for even cooking.

Starting temperature. Foods taken from the freezer or refrigerator take longer to cook than foods at room temperature. Timings in our recipes are based on the temperatures at which you normally store the foods.

Quantity of food. In both conventional and microwave cooking small amounts usually take less time than large ones. This is most apparent in microwave cooking, where time is directly related to the number of servihgs.

Shape of food. In both conventional and microwave cooking, thin areas cook faster than thick ones. This can be controlled in microwaving by placing thick pieces near the outside edge, and thin pieces near the centre.

Density of food. In both conventional and microwave cooking, dense foods, such as a potato, take longer to cook or heat than light, porous foods, such as a piece of cake, bread or a roll.

Round shapes. Since microwaves penetrate foods to about 1-inch from top, bottom and sides, round shapes and rings cook more evenly. Corners receive more energy and may overcook. This may also happen when cooking conventionally.

Dellcacy. Foods with a delicate texture are best cooked at lower power settings to avoid toughening.

Natural moistrue of food affects how it cooks. Very moist foods cook evenly because microwave energy is attracted to water molecules. Food uneven in moisture should be covered or allowed to "STAN D' so heat can disperse evenly.

Microwave Cooking Advice

For Best Results:

1. When determining time for a particular food, begin by using minimum time and check occasionally to avoid overcooking.
2. Small quantities of food or foods with low water content may burn or dry out and become hard if cooked too long.
3. Do not cook eggs in the shell. They may burst.
4. Foods with nonporous skin or membrane such as apples, potatoes or eggs should be pierced to prevent bursting when heated whole.
5. Do not pop popcorn in your microwave oven unless in a special microwave popcorn accessory or unless you use popcorn labeled for use in microwave ovens.
6. Do not use recycled paper products for cooking purposes in the microwave oven.
7. Do not use narrow neck bottles in the microwave oven. They may shatter.
8. Home cannign in the microwave oven is not recommended. Harmful bacteria may not be destroyed.
9. Heating oil or fat for deep frying is not recommended. The hot fat could suddenly boil over, causing severe damage.

Defrosting Frozen Foods:

1. Foods that have been frozen in non-metallic wrapping can be placed directly in the oven for thawing. (Be certain to remove any metallic ties or wraps.)
2. If some areas of the foods thaw faster than others, cover with small pieces of aluminum foil to slow down or to stop the heating process.
3. It may be necessary to increase or decrease the cooking time in some recipes, depending on the starting temperature of the food.

Browning:

There are some foods which are cooked too quickly to brown in the microwave oven. For a more appetising appearance, these foods can be sprinkled with paprika, microwave browning seasoning or sauces, or gravy browning, before cooking. Roasts, poultry, or ham cooked for 15 minutes or longer will brown nicely without adding anything.

Time Variations:

Foods vary in size and shape may cause cooking times to differ from those given in the cooking guide. For this reason, cooking times given are approximate. Factors that may affect cooking time include starting temperature, volume, size of the food, and utensils used. As you become more familiar with the oven, you will be able to adjust for these factors. Remember, it is better to first undercook food than overcook. Time can always be added to properly cook various recipes; however, once food is overcooked, the situation can not be reversed.

Cooking Utensils:

1. Most glass, glass ceramic, and heat resistant glass ware utensils are excellent for use in a microwave oven, with the exception of those with metallic trim. Items with metallic trim should not be used in the microwave oven.
2. Most metal utensils should not be used in your mecrowave oven, unless designated as a microwave utensil. Check the utensil guide on p.16 for use of foil. Never use metal skewers or wire twistties. If sparks appear, remove metal material.
3. Microwave browning dishes may be used to achieve a brown exterior on small items such as steaks, chops, and pancakes. Follow instructions provided with your microwave browning dish. The microwave browning dish is designed only for use in the microwave oven. Do not use in a conventional oven or on a hob.

NOTE:

1. SOME BROWNING DISHES MAY CONTAIN A CAUTION LABEL TO REMOVE THE GLASS TRAY WHEN PRE-HEATING. IN THIS OVEN, THE GLASS TRAY SHOULD NOT BE REMOVED WHEN PRE-HEATING BROWNING DISH.
2. DO NOT PRE-HEAT THE BROWNING DISH ON THE GLASS TRAY MORE THAN 8 MINUTES, SINCE THIS COULD CAUSE THE GLASS TRAY TO CRACK.

Microwave Utensil Guide

ITEM	MICROWAVE USE	COMMENTS
ALUMINUM FOIL	For shielding	Small amounts of foil prevent overcooking of thin areas, edges and corners. Arcing may occur if too much foil is used or if it is less than 1-inch from oven walls.
BROWNING DISH	Yes	Check manufacturer's instructions for use and care. Do not prehcat for more than 8 minutes.
CERAMIC, PORCELAIN, STONE WARE	Limited	Do not use cookware with Metal trim or design. Older dinnerware may not withstand the temperatures transferred from cooked foods. Check for "Microwave-safe" labeling, or perform the "microwave Dish Test" on this page.
GLASS-CERAMIC OVEN-GLASS	Yes	Excellent for cooking and heating. Most items are labelled "microwave-Safe". Look for this when purchasing utensils.
GLASS JARS, DISHES	No	Most items can not withstand the temperature transferred from cooked foods. Breakage may occur.
PAPER BAGS	No	Do not use in microwave oven. May cause a fire.
PAPER PLATES, CUPS	Yes	For short-term heating at low temperatures. Do not use recycled paper products; they may cause arcing or a fire. Avoid using wax coated paper products; the coating may melt.
PAPER TOWELS, NAPKINS	Yes	Use for short-term heating and covering, to absorb moisture and prevent spattering. Do not use recycled paper product; they may cause arcing or fire.
PLASTIC COOKWARE	Yes	Use only strudy plastic products labelled "Microwave-Safe". Check manufacturer's directions for microwave uses.
PLASTIC STOPAGE AND FOOD CONTAINERS	Limited	Check manufacturer's directions for microwave uses of storage Containers. Food containers such as margarine tubs are not designed to withstand the temperatures transferred from cooked food, and may melt.
PLASTIC WRAP	Yes	Use only wrap labeled"Microwave-Safe". Use as a cover to hold in steam. Cover dish loosely, turning back one corner to vent steam. Avold direct contact of wrap with food.
STRAW, WICKER, WOOD	Limited	Use for short-term heating at low temperatures, such as for serving bread or rolls.
POLYSTYRENE PLATES, CUPS	Limited	Use for short-term heating at low temperatures. Using at high temperatures or with foods high in fat will cause melting.
THERMOMETERS	Yes	Sweet and meat thermometers labeled "Microwave-Safe" may be used in the microwave oven. Conventional sweet and meat thermometers may be used to check temperatures after removing food from oven. Always check temperatures in several places in food.
ALUMINUM FOIL CONTAINERS	Limited	A ready meal (eg quiche, lasagne etc) supplied in a shallow foil container (up to 1 1/4 in.) can be used. Heating usually takes longer but results may be better. Always remove foil laminated card lids. Use only one container at a time. Do not re-use a foil container. Ensure container is at least 1 inch from oven walls. Place the container directly onto the turntable. Ensure food is piping hot throughout before serving.

MICROWAVE DISH TES -Chcek utensils for microwave-safety by performing the foilowing test:
Fill a 1-cup measure with cool tap water. Place dish to be tested in microwave oven.
Place water beside dish in oven. Microwave for 1 minute at HIGH(100). The dish should remain cool; the water should be warm. If the dish is warm, it has absorbed some microwave energy and is not suitable for use as a microwave cooking/heating utensil.

Cleaning & Care

It is easier to clean the microwave oven than a conventional unit as oven surfaces are cool and flat. Make sure that the oven is turned off before cleaning any part.

1. Interior Walls

a. Wipe the oven after use to remove any splashes or stains. Use a paper towel or soapy cloth, then rinse and dry. Do not use abrasive cloths or pads.

b. To loosen hardened food particles, place a measuring cup filled with water on the turntable. Set to HIGH and switch on until water boils. The steam will loosen any particles. Alternatively use a non-scratch clearing powder on a nylon scouring pad, wipe away all trace of the clearing powder after application.

A build up of grease or food particles on the oven interior can result in damage to the unit as well as loss of working power.

NEVER POUR WATER INTO THE OVEN.

c. To remove any strong smells place a cup of water with lemon juice added on the tray. Set to HIGH and switch on for 10 minutes.

2. Door and Door Seal

These are crucial areas to the safety of the oven and must be maintained in clean and undamaged condition. See page 1- Precautions To Avoid Possible Exposure To Excessive Microwave Energy. Ensure that the door and door sealing surfaces are kept clean by wiping after use with first a damp cloth moistened in warm soapy water and then wiped dry with a soft dry cloth. Splashes on the interior glass of the door should also be removed after use. Do not use abrasive materials such as cleaning powders or steel and plastic pads.

3. Exterior

The outer cabinet is painted with metal. Disconnect the oven before cleaning. Clean with mild soap and warm water, rinse and dry with a soft cloth. Do not spill water in the vents. Never wipe with benzine, thinner or chemical solvent. The front panel and trim are best wiped with a damp cloth. The door window is plastic and should be cleaned with a damp cloth, then wiped with a dry cloth.

ALWAYS ENSURE THAT DOOR SEALING SURFACES ARE CLEAN.

4. Storage

If you must store your microwave oven, choose a dry dust free place. Dust and dampness can affect the ovens working parts.

5. Care and Servicing

Under no circumstances should the outer cabinet be removed from the oven. If the oven is malfunctioning and service is required, turn the unit off, unplug it from the main supply and contact your retailer.

6. Turntable

The turntable which is dishwasher proof, can be removed for easy cleaning. Wash in warm soapy water, rinse and dry with a soft cloth. Periodic cleaning under the turntable may be required. If the turntable is in use successively for a long time, it will become quite hot. Never put cold water or wipe with a cold dish cloth as such rapid cooling will possibly cause the turntable to crack or break.

7. Roller Ring

The roller ring and oven floor should be cleaned freguently to prevent excessive noise. The roller ring must always be used for cooking together with the turntable.

Before Calling for Service

Becoming familiar with any new appliance takes a little time. If you experience any of the problems listed below, try our solutions. They may save you the time and inconvenience of an unnecessary service call.

1. Food is not cooked at all.
   a. Have you set timer and pushed start button?
   b. Is the door closed?
   c. Have you overloaded the circuit and caused a fuse to blow?
2. Food is overcooked or undercooked.
   a. Did you set the proper time?
   b. Did you select the proper power level?
3. Sparks and cracking within oven interior (arcing).
   a. Have you used dishes with metal trim?
   b. Have you left a fork or other metal utensil or foil close to interior walls?
4. Condensation on door inside or interior walls.
   This is normal, especially with high moisture foods.
5. Air movement around door.
   This is normal. The door is not meant to be airtight.
6. Light reflection around door or outer case.
   This is normal.
7. Steam or vapour escaping from around door or vent.
   This is normal.
8. TV, radio interference.
   Even if slight interference might be observed while operating oven, it does not indicate a problem with your oven.
   But place the oven away from radios, TVs and aerials.
9. If oven is impacted, the digitron will be reset automatically to protect micro computer.
   In this case, please disconnect the power cordf rom the outlet and plug in again.